E:DOSE CLEANING SCHEDULE - CHECK LIST

Unit Name _____

TASK	PRODUCT	FREQUENCY	Wk Commencing _____ Initial when complete M	T	W	T	F	Wk Commencing _____ Initial when complete M	T	W	T	F	Wk Commencing _____ Initial when complete M	T	W	T	F	Wk Commencing _____ Initial when complete M	T	W	T	F
Food prep surfaces, chopping board	EC4 sanitiser	After Use																					
Can opener	EC4 sanitiser	After Use																					
Slicers	EC4 sanitiser	After Use																					
Mixers	EC4 sanitiser	After Use																					
Scales	EC4 sanitiser	After Use																					
Tables	EC4 sanitiser	After Use																					
Veg prep	EC4 sanitiser	After Use																					
Bain Marie / Service Counter	EC4 sanitiser	After Use																					
Hot cupboard / Trolley	EC4 sanitiser	After Use																					
Boilers / Steamers	EC4 sanitiser	After Use																					
Combi oven external surfaces	EC4 sanitiser	After Use																					
Combi Oven	Combi Oven Clnr	After Use																					
Floors / Drains	EC2 degreaser	Daily																					
Storerooms / Surfaces	EC4 sanitiser	Daily																					
Hand wash basins / Toilets	EC4 EC10	Daily																					
Waste disposal unit	EC4 sanitiser	Daily																					
Waste bins - internal	EC4 sanitiser	Daily																					
Milk and Vending machines	EC4 sanitiser	Daily																					
Sinks and Dishwashers	EC4 sanitiser	Daily																					
Large Equipment Surfaces	EC4 sanitiser	Daily																					
Tables, Chairs and Trolleys	EC4 sanitiser	Daily																					
Ovens, Grills and Griddles	EC2 degreaser	Daily																					
Storerooms	EC4 sanitiser	Weekly																					
Cupboards, Shelves and Drawers	EC4 sanitiser	Weekly																					
Staff room / Office	EC4 sanitiser	Weekly																					
Cloths and Mops	One3Five	Daily																					
Fryers and Bratt Pans	EC2 degreaser	Weekly																					
Knife Rack	EC4 sanitiser	Weekly																					
Fridges - internal	EC4 sanitiser	Weekly																					
Fridges and Freezers	EC4 sanitiser	Weekly																					
Bin Area Outside - if applicable	EC4 sanitiser	Weekly																					
			SUP					SUP					SUP					SUP						

Preparation utensils, chopping boards and can openers can be cleaned in sinks using Q'det	Dining charirs - remove chairs, remove crumbs / spills after meals using EC4 sanitiser	Sinks should not be used for disposal of mop water. Use nearest drainage point

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